



en Operating instructions



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# Table of contents

Safety precautions. . . . .	5
Your new appliance . . . . .	7
Burners . . . . .	8
Switching on manually . . . . .	8
Switching on automatically . . . . .	8
Safety system . . . . .	9
Switching off a burner . . . . .	9
Power levels . . . . .	9
Warnings. . . . .	10
Suitable pans . . . . .	10
Accessories . . . . .	11
Additional wok pan support. Wok pan . . . . .	11
Additional coffee maker support. . . . .	11
Simmer plate . . . . .	11
Simmer cap . . . . .	12
Cooking recommendations. . . . .	12
Electric hobs. . . . .	13
Electric hobs with continuous energy regulator . . . . .	13
Suggestions . . . . .	14
Precautions for use. . . . .	15
Cleaning and maintenance . . . . .	16
Cleaning . . . . .	16
Unsuitable products . . . . .	16
Maintenance. . . . .	16
Faults . . . . .	17
Technical Assistance Service . . . . .	18
Warranty conditions . . . . .	18
Used appliances and packaging. . . . .	18
Environmentally-friendly waste management . . . . .	18

Dear customer,

Congratulations on your choice and thank you for purchasing one of our appliances. This practical, modern and functional appliance is manufactured using materials of the highest quality which are subject to strict quality control checks throughout the entire manufacturing process. The appliance is meticulously tested to ensure that it meets your demands and produces perfect cooking results.

Do not remove the appliance from its protective packaging until it is installed in the unit.

Please read these instructions carefully before proceeding to install and use the appliance. The information contained in these instructions is essential for the correct operation of the appliance and, more importantly, for your safety.

The packaging of your appliance has been manufactured using only the materials which are strictly necessary to guarantee efficient protection during transport.

These materials are 100% recyclable, thus reducing the environmental impact. You can also contribute to caring for the environment, by following the advice below:

- dispose of the packaging in the appropriate recycling bin
- before you get rid of an old appliance, make sure you disable it. Contact your local authority to find out the address of your nearest recycling centre to dispose of your appliance
- do not pour used oil down the sink. Collect it in a sealed container and take it to an appropriate collection point or, failing that, place it in the rubbish bin (it will end up in a controlled dump; this is probably not the best option, but it will avoid contaminating ground water)

**IMPORTANT:**

In the unlikely event that the appliance should be damaged or not meet your expectations in terms of quality, please inform us as soon as possible. For the warranty to be valid, the appliance must not have been tampered with, or used inappropriately.

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# Safety precautions

Read these instructions carefully. Reading these instructions will enable you to use your appliance safely and effectively.

All operations relating to installation, regulation and conversion to other types of gas must be carried out by an authorised installation engineer, respecting applicable regulations, standards and the specifications of the local gas and electricity providers.

You are recommended to contact the Technical Assistance Service to convert to another type of gas.

Before installing your new hob, ensure that it is being installed according to the assembly instructions.

This appliance can only be installed in a well-ventilated place in accordance with existing regulations and ventilation specifications. The appliance must not be connected to a combustion product removal device.

This appliance has been designed for home use only, not for commercial or professional use. This appliance cannot be installed on yachts or in caravans. The warranty will only be valid if the appliance is used for the purpose for which it was designed.

The place in which the appliance is installed must have fully-functioning ventilation, in accordance with the regulations.

Do not subject the appliance to draughts. These might blow out the burners.

This appliance leaves the factory set to the type of gas that is indicated on the specifications plate. If this must be changed, read the Assembly instructions.

Do not tamper with the appliance's interior. If necessary, call our Technical Assistance Service.

These operating and installation instructions should be retained, and passed onto the buyer if the appliance is sold.

Do not switch on the appliance if it is damaged in any way. Contact our Technical Assistance Service.

The surfaces of cooking appliances heat up during use. Care must be taken when using these appliances. Keep children well away from this appliance.

This appliance is only intended for cooking purposes, not as a heating system.

Fat or oil which is overheated can catch fire easily. Do not leave oil or fats to heat up unattended. If oil or fats do

catch fire, never use water to put the fire out. Risk of burns! Put the fire out by covering the pan with a lid and switch off the hotplate.

In the event of a malfunction, turn off the appliance's gas and electricity supply. For repairs, call our Technical Assistance Service.

If one of the control knobs will not turn, do not force it. Call the Technical Assistance Service immediately, so that they can repair or replace it.

Pans which are damaged, are not the right size, hang over the edge of the hob or are not positioned correctly can cause serious injuries. Follow the advice and warnings provided relating to the cooking pans.

Do not clean the hob using a steam cleaner. Risk of electrocution!

This appliance is class 3 type, according to the EN 30-1-1 standard for gas appliances: built-in appliance.

Do not store or use corrosive chemicals, steamers, flammable materials or non-food products below or near this domestic appliance.

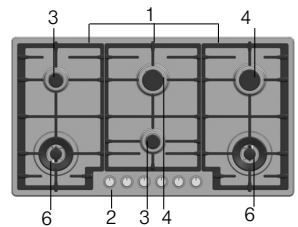
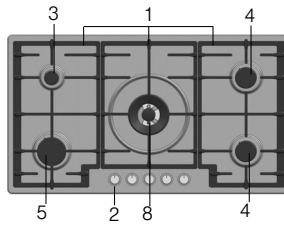
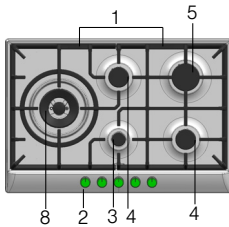
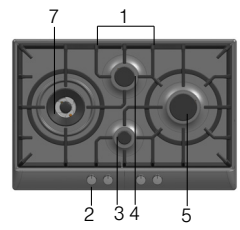
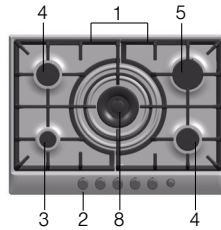
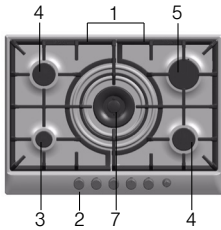
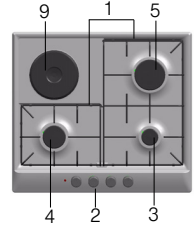
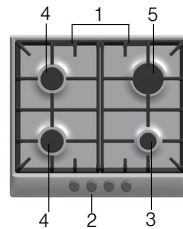
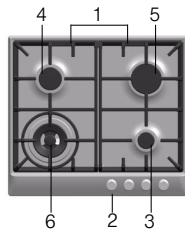
This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Never leave the appliance unattended during operation.

The graphics in this instruction manual are given as a guide only.

The manufacturer is exempt from all responsibility if the requirements of this manual are not complied with.

# Your new appliance



- 1 Pan supports
- 2 Control knobs
- 3 Auxiliary burner (up to 1 kW)
- 4 Semi-rapid burner (up to 1,75 kW)
- 5 Rapid burner (up to 3 kW)
- 6 Double-flame burner (up to 3,3 kW)
- 7 Triple-flame burner (up to 4 kW)
- 8 Dual double-flame burner (up to 5 kW)
- 9 Electric hob 1500 W

# Gas burners

## Operation

Fig. 1



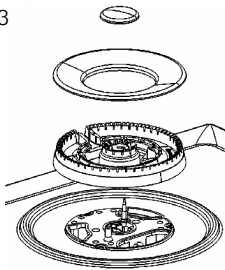
There are indications to show which burner each control knob operates. Fig. 1.

Fig. 2



It is essential to ensure that all the burner parts and pan supports are correctly installed for the appliance to work correctly. Fig. 2-3.

Fig. 3



### Switching on manually

1. Press the chosen burner control knob and turn it anticlockwise to the required setting.
2. Use any type of lighter or flame (cigarette lighter, matches, etc.) and bring it close to the burner.

### Switching on automatically

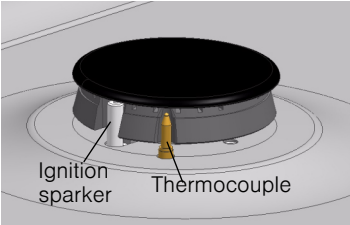
If your hob can be switched on automatically (ignition sparkers):

1. Press the chosen burner control knob and turn it anticlockwise to the maximum power setting. While the control knob is still pressed down, sparks are produced on all burners. The flame ignites (it is no longer necessary to press down the control knob).
2. Turn the control knob to the required setting.

If it does not come on, turn the control knob to the off setting and repeat the steps above. This time, press and hold the control knob for longer (up to 10 seconds).

**Warning!** If after 15 seconds the flame does not ignite, switch off the burner and open a nearby window or door. Wait at least one minute before trying to switch the burner on.

# Safety system



Depending on the model, your hob may have a safety system (thermocouple) that prevents the flow of gas if the burners accidentally switch off. To ensure that this device is active, switch on the burner as usual and, without releasing the control knob, press and hold it down firmly for 4 seconds after lighting the flame.

# Switching off a burner

Turn the corresponding control knob clockwise to the 0 setting.

# Power levels

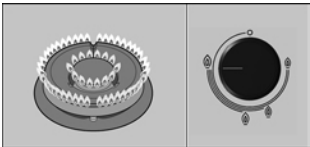
The progressive control knobs can be used to control the power needed, from minimum to maximum power.

Setting		Control knob off
High flame		Maximum capacity or aperture and electricity on
Low flame		Minimum capacity or aperture

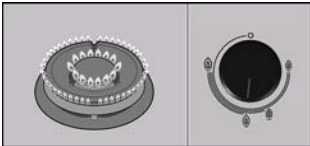


For dual double-flame burners, the inner and outer flames can be controlled separately.

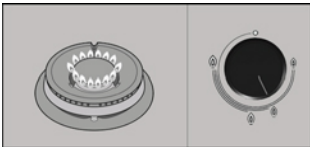
The available power levels are as follows:



Inner and outer flame on full power.

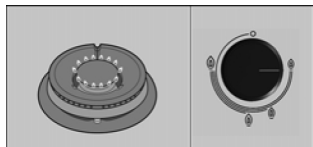


Outer flame on minimum, inner flame on full power.



Inner flame on full power.





Inner flame on minimum power.

## Warnings

It is normal to hear a slight whistling noise while the burner is operating.

When it is first used, it is normal for the burner to give off odours; this does not pose any risk and does not indicate a malfunction; they will disappear in time.

A few seconds after the burner is switched off, a sound (thud) will be produced. This is not a fault - this means that the safety device is no longer operating.

Keep the burner as clean as possible. If the ignition sparkers are dirty they will not light properly. Clean them periodically using a small non-wire brush. Bear in mind that the ignition sparkers must not suffer any serious impacts.

An orange-coloured flame is normal. This is caused by the presence of dust in the atmosphere, spilt liquids, etc. The kitchen will become hot and humid when this gas appliance is used.

You must therefore ensure that the kitchen is well ventilated:

either keep the natural ventilation apertures open, or install a ventilation system (extractor hood).

If using the appliance intensively for prolonged periods, you may require additional ventilation (e.g. by opening a window) or more effective ventilation (e.g. by increasing the hob's ventilation, if possible).

If the burner flames are accidentally blown out, switch off the burner operating control knob and do not try to relight it for at least one minute.

## Suitable pans



Burner	Minimum pan diameter	Maximum pan diameter
Double or triple flame burner	22 cm	
Rapid burner	22 cm	26 cm
Semi-rapid burner	14 cm	20 cm
Auxiliary burner	12 cm	16 cm
Electric hob	18 cm	

## Wok pan



A wok is a cooking vessel originating in China; it is a kind of deep, round, lightweight pan with handles and a flat or concave base.

Food can be prepared in various ways in a wok: it can be stewed, stir fried, cooked on a low heat, pan-fried or steamed. It could be said that woks serve as both as a saucepan and a frying pan and, owing to their shape and size, they can be used to cook quite large ingredients. When cooking with a wok, heat is diffused more uniformly and gently; the intense heat which accumulates means that food takes less time to cook and also requires less oil, making it one of the quickest and healthiest ways of cooking.

Always follow the manufacturer's instructions when cooking with a wok pan.

## Accessories

### Additional wok pan support Wok pan



Additional wok pan support: to be used exclusively on double and triple-flame burners with concave-based pans.

Using these pans may cause some temporary deformation of the grease splash tray. This is normal and does not affect the operation of the appliance.

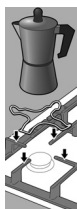
Cast iron pan support (4/5 kW): code HEZ298107.

Cast iron pan support (3.3 kW): code HEZ298108.

Enamelled iron pan support: code HEZ298110.

Wok pan: code HEZ298103.

### Additional coffee maker support



### Simmer Plate



Only for use on the auxiliary burner with pans which are no more than 12 cm in diameter.

Cast iron pan support: Code HEZ298115.

Enamelled iron pan support: Code HEZ298114.

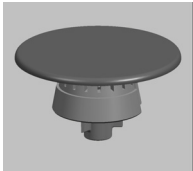
This accessory has been designed to reduce the level of heat at the lowest power setting.

Place the accessory directly on the pan support with the cones facing upwards, never directly over the burner.

Centre the pan over the accessory.

Code HEZ298105.

# Simmer Cap



This is a burner which is exclusively suited for cooking over a low heat. In order to use it, it is necessary to remove the auxiliary burner and replace it with the Simmer Cap burner.  
Code HEZ298104.

The manufacturer accepts no liability if these accessories are not used or are used incorrectly.

## Cooking recommendations

Burner	Very high, high	Medium	Low
Double or triple flame burner	Boiling, steaming, griddling, toasting, paellas, Asian food (wok).	Reheating and keeping things hot: cooked and pre-cooked dishes.	
Rapid burner	Escalopes, steaks, omelettes, frying.	Rice, white sauce and ragout.	Steaming: fish, vegetables.
Semi-rapid burner	Steamed potatoes, fresh vegetables, stews, pasta.	Reheating and keeping things hot: pre-cooked dishes and delicate casseroles.	
Auxiliary burner	Cooking: casseroles, rice pudding and caramels.	Defrosting and slow cooking: vegetables, fruits and frozen products.	Melting: butter, chocolate, gelatine.

# Electric hobs

Before using the hob for the first time, heat it up for 5 minutes, set to full power, with no pans placed on it. At this point it is normal to notice smoke and odours, but these will disappear over time. Do not operate the hobs without placing pans on top, except during this initial heating phase.

It is recommended to start cooking on full power and, depending on the quantity and quality of food, later switch to an intermediate setting for the remaining cooking time.

Taking advantage of the hob's thermal inertia, you can switch the hob off shortly before you finish cooking. This will save energy, as you can continue cooking using the residual heat.

Use pans with bottoms which are thick and perfectly flat. Make sure that the size of the pan used is similar to that of the heating element, never smaller.

Do not allow liquids to be spilt on the surface of the hob and do not use wet pans on the hob.

If prolonged use has worn away the surface of the electrical hot plates, sprinkle them with a few drops of oil or other maintenance products that are widely available.

## Electric hobs with continuous energy regulator

Fig. 4.



These hobs are operated using an energy control regulator which you can use to select the appropriate power level for the food you are cooking. Fig. 4.

Bearing in mind the type of cooking and the quantity of food, using the table below as a guide, turn the control knob to the left, selecting the setting for the dish you want to cook. The operating indicator light will come on. To switch off the hob, turn the control knob to the 0 setting. The indicator light will go out.

## Suggestions

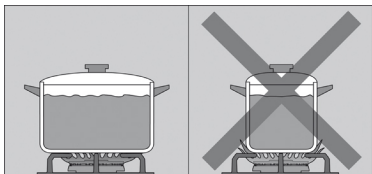
	Hob with 9 settings
Melting: chocolate, butter, gelatine	1-2
Cooking: rice, white sauce and ragout	2-3
Cooking: potatoes, pasta, vegetables	4-5
Searing: stews, roast joints	4-5
Steaming: fish	5
Heating, warming: ready meals	2-3-4-5
Grilling: escalopes, steaks, omelettes	6-7-8
Cooking and browning	9

These suggested settings are intended as a guide only.  
The power must be increased for:

- large quantities of liquid
- large quantities of food
- cooking using pans without lids

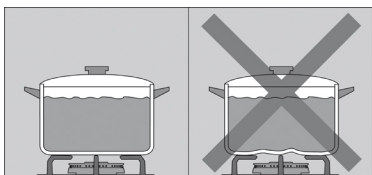
# Precautions for use

The following advice is intended to help you save energy and prevent pan damage:



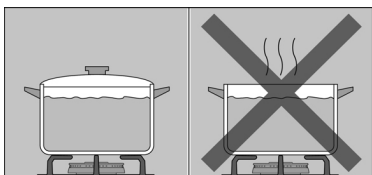
Use pans which are the right size for each burner.

Do not use small pans on large burners. The flame should not touch the sides of the pan.

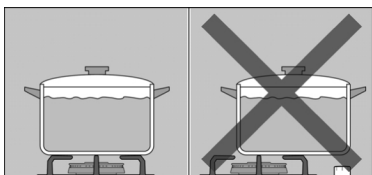


Do not use damaged pans, which do not sit evenly on the hob. Pans may tip over.

Only use pans with a thick, flat base.

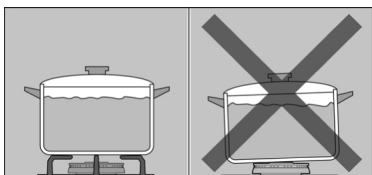


Do not cook without using a lid and make sure the lid is properly fitted to avoid wasting energy.



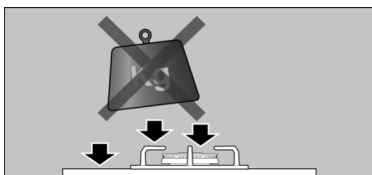
Always center the pan over the burner, not to one side. Otherwise it could tip over.

Do not place large pans on the burners near the control knobs. These may be damaged by the very high temperatures.



Place the pans on the pan supports, never directly on the burner.

Pans should be placed on the hob carefully.

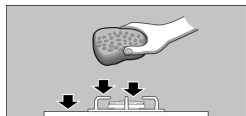


Do not strike the hob and do not place excessive weight on it.

Make sure that the pan supports and burner covers are correctly positioned before using the appliance

# Cleaning and maintenance

## Cleaning



Once the appliance is cool, use a sponge to clean it with soap and water.

After each use, clean the surface of the respective burner parts once they have cooled down. If any residue is left (baked-on food, drops of grease etc.), however little, it will become stuck to the surface and more difficult to remove later. The holes and grooves must be clean for the flame to ignite properly.

The movement of some pans may leave metal residue on the pan supports.

Clean the burners and pan supports using soapy water and scrub with a non-wire brush.

If the pan supports are fitted with rubber rests, ensure that these are also cleaned. The rests may come loose and the pan support may scratch the hob.

Always dry the burners and pan supports completely. Water droplets or damp patches on the hob at the start of cooking may damage the enamel.

After cleaning and drying the burners, make sure the burner covers are correctly placed on the diffuser.

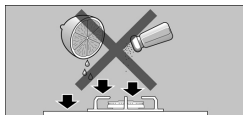
## Unsuitable products



Do not use steam cleaners. This could damage the hob.

If your hob is fitted with a glass or aluminium panel, never use a knife, scraper or similar to clean the point where it joins the metal.

## Maintenance



Always clean off any liquid as soon as it is spilt: you will save yourself any unnecessary effort.

Do not leave acidic liquids (e.g. lemon juice, vinegar, etc.) on the hob.

Where possible, do not allow salt to come into contact with the surface of the electric hob.

The ring cover of the double or triple flame burner and stainless steel parts such as hotplate rings, top sheet and the area around the burners may become discoloured over time. This is normal because of the high temperatures. Each time the appliance is used these parts should be cleaned with a product that is suitable for stainless steel.

It is recommended that the cleaning product available from our Technical Assistance Service (code 464524) is used regularly.

The stainless steel cleaner must not be used in the area around the controls. The (printed) symbols may be wiped off.

# Faults

Sometimes certain faults detected can be easily resolved. Before calling the Technical Assistance Service, bear in mind the following advice:

Fault	Possible cause	Solution
The general electrical system is malfunctioning.	Defective fuse.  The automatic safety switch or circuit breaker has tripped.	Check the fuse in the main fuse box and change it if it is damaged. Check the main control panel to see if the automatic safety switch or circuit breaker has tripped.
The automatic on function does not work.	There may be food or cleaning products stuck between the ignition sparkers and the burners. The burners are wet.  The burner covers are not correctly positioned. The appliance is not earthed, is not correctly connected or the earth wire is faulty.	The space between the ignition sparker and the burner must be clean.  Dry the burner covers carefully. Check that the covers are correctly positioned.  Contact the electrical installer.
The burner flame is not uniform.	The burner components are not correctly positioned. The grooves on the burner are dirty.	Ensure the components are correctly positioned.  Clean the grooves on the diffuser.
The flow of gas does not appear normal or no gas comes out.	The gas supply is blocked via intermediary valves. If the gas is supplied from a gas cylinder, check that this is not empty.	Open all intermediary valves. Change the gas cylinder.
The kitchen smells of gas.	A gas tap has been left on. There may be a leak in the gas cylinder coupling.	Turn off the gas taps. Check that the coupling is sound.
The safety valves on one of the burners are not working.	The control knob was not held down for long enough.  The grooves on the diffuser are dirty.	Once the burner is lit, hold the control knob down a few seconds longer. Clean the grooves on the diffuser.



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# Technical Assistance Service

When contacting our Technical Assistance Service, please provide the product number (E-No.) and production number (FD) of the appliance. This information is given on the specifications plate located on the lower section of the hob and on the label in the user manual.

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## Warranty conditions

The applicable warranty conditions are those set out by the company's representative office in the country of purchase. Detailed information is available from retail outlets. Proof of purchase must be presented to obtain the benefits of the warranty.

We reserve the right to introduce changes.

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# Used appliances and packaging

If the  symbol is shown on the specifications plate, bear in mind the following instructions.

## Environmentally-friendly waste management

Unpack the appliance and dispose of the packaging by environmentally-friendly means.

This appliance complies with European directive 2002/96/CE on electrical and electronic equipment identified as WEEE (waste electrical and electronic equipment).